



## FARMHOUSE BLT

Kick-start a classic with a twist on the recipe. By simply adding an unexpected ingredient, you'll take the taste of this sandwich to a whole new level.

**Yield:** 1 sandwich

## INGREDIENTS

- 2 Slice **RICH'S** MULTIGRAIN PANINI BREAD (6 PACK) (#00311)
- 3 Slice Applewood Smoked Bacon, Crispy
- 1 Each Whole Egg
- 2 Slice Tomato
- 2 tbsp. Mayonnaise
- 2 tbsp. Butter, softened
- Kosher salt and cracked black pepper
- 2 Each Bibb lettuce leaves



## DIRECTIONS

- 1 Butter both pieces of the Sunflower Panini Bread and place on flat top grill and toast until golden.
- 2 Remove from flat top and spread mayonnaise on both pieces of bread.
- 3 Fry egg, sunny-side up until egg yolk is slightly firm.
- 4 Layer sliced tomato, bacon and Bibb lettuce on one piece of toasted bread.
- 5 Place the fried egg on top of lettuce and finish sandwich with other piece of toasted bread.